

# SUMMER MENU

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## SEAFOOD PLATTER 1295,- for 2 per. Please pre order

*Oysters, lobster, langustine, shrimps, scallops, crab claws & octopus*

*Served with bread, lemon saffron emulsion, seaweed salad with almond & crudité*

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## OYSTERS 3 / 6 / 12 pcs.

Schaller no. 3 from Marennes Oléron 95,- / 155,- / 305,-

Baby Kys no. 5 from Brittany 105,- / 175,- / 350,-

Le Gall from Marennes 135,- / 225,- / 450,-

Gillardeau no. 5 from Normandy 150,- / 250,- / 490,-

Selection of oysters 4 pcs. 165,-

## SNACKS

Bread & butter 45,-

Smoked, spiced almonds 45,-

Petit Lucques olives with preserved cherries 75,-

Charcuterie & cornichones 135,-

White anchovies with baby peaches, seaweed & hazelnuts 85,-

## STARTERS

Onion tarte tatin with hazelnut vinaigrette & crème fraiche 155,-

Tartare de boeuf with green peppercorn & mustard cress 155,- / 225,-

Scallop with smoked oyster emulsion, charred new onion & parsley 185,-

## MAINS

Baby courgette with smoked cheese, chanterelles, pine nuts & sorrel 185,-

Chargrilled Danish lamb, green peas, carrots & caramelised onion 295,-

Moules frites 195,-

Chargrilled Ribeye à la béarnaise 385,-

Baked hake with sauce charcuterie, runner beans & grilled tomatoes 275,-

## SIDES

Green salad 55,-

Fries & tarragon mayonnaise 55,-

New potatoes & butter 55,-

Green beans & bacon 55,-

Tomato salad with green olives, watermelon & merian 65,-

## DESSERTS

Cheese selection from the cheese cart 3 pcs. 135,- / 5 pcs. 225,-

Lemon tart with meringue and raspberries 125,-

Mille-Feuille with chocolate and tonka bean & cherries 115,-

Profiteroles with vanilla ice cream and chocolate sauce 115,-

3 scoop of ice cream with buckwheat wafer 85,-

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Please let us know if you have any allergies or special dietary needs.

We also cook for kids - please ask the waiter.

Lunch: 11:30 - 14:30 Dinner: 17:30 - 20:30

We serve snacks & oysters between 14:30 - 17:30.